



Nebbiolo 2023

Doc Rosso di Valtellina



100% Nebbiolo (*Chiavennasca*)



Grown in vineyards throughout the Rhaetian Alps, from the municipality of Berbenno to Chiuro.



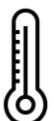
Southern exposure at an altitude of 300-500m above sea level.



Short vinification in steel, with 7-10 day maceration on the skins. Even a young Nebbiolo needs to age a few months in barrels to best express its fresh notes. For this vintage, it was necessary to spend 6 months in exhausted barriques before bottling in May 2024.



Fresh wine, very easy to drink and pair with traditional and everyday dishes. Very pale ruby red colour, typical of Nebbiolo. The aromas of small red fruits such as currants and raspberries are immediate, but mentholated and freshly cut grass aromas can also be distinguished. Good acidity and flavor.



The recommended serving temperature is 16°C.



In the 2023 vintage we produced 6175 bottles of 0,75 liters each.



The first production vintage was in 2020.

